

NEW YEAR'S EVE 2019

STARTERS

(TO SHARE)

Organic sourdough bread, cultured butter (v)

Sydney rock oysters, finger lime mignonette (gf, df)

Whipped goat's cheese, burnt honey, shaved pear, wild rice, buckwheat lavosh (v)

SMALLS

(CHOOSE ONE)

Heirloom tomatoes, stracciatella, shaved peaches, basil oil (gf, v)

Salmon pastrami, quinoa & herbs, avocado mousse, quinoa cracker (gf, df)

Kangaroo tataki, smoked blueberries, macadamia miso, spent sourdough (n)

MAINS

(TO SHARE)

Fermented chilli glazed chicken, sunchokes, oyster mushrooms, barley, chermoula (df)

Grilled swordfish, preserved lemon mascarpone, charred cos, fennel salad, pangrattato, basil oil (gf)

Roasted porchetta, apple & miso sauce, slow roasted onion, pickled pear & mint salad (gf, df)

Roasted pumpkin, burnt eggplant, Beluga lentils, fermented honey dressing (gf, v)

SIDES

(TO SHARE)

Roasted garlic & rosemary potatoes (gf, v)

Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)

DESSERTS

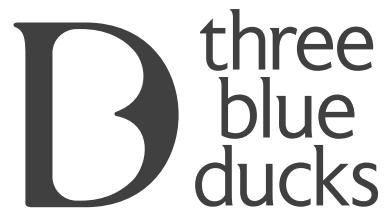
(CHOOSE ONE)

Vanilla crème brûlée, chestnut sable, compressed strawberries (gf, n)

Burnt honey meringue, ginger beer jelly, mango, peach, pineapple curd, yoghurt sorbet (gf)

Spiced chocolate mousse, pickled cherries, smoked pecan crunch, liquorice, tarragon (gf, v, n)

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts.
Please advise of dietary requirements at least 7 days prior to your booking.
Bookings are essential and pre-payment is required at the time of booking.
Booking fees apply.
Groups 10+ please call to book.



NEW YEAR'S EVE 2019

COCKTAILS

- Ducks Rosé Spritz - Rosé, Aperol, sparkling wine, soda
- Lavender & Berry - Vodka, lavender liqueur, mixed berries, watermelon, lime
- Amaretto & Strawberry Sour - Naked amaretto, strawberry gum, yuzu, lime

SPARKLING

- NV Clover Hill Tasmanian Cuvée, Pipers River, TAS
- NV Clover Hill Tasmanian Cuvée Rosé, Pipers River, TAS

WINE

- 2018 Wildflower, Sauvignon Blanc, Margaret River, WA
- 2018 Pikes Traditionale, Riesling, Clare Valley, SA
- 2019 Konpira Maru, Rosé, Sangiovese, Stanthorpe, QLD
- 2018 Wildflower, Shiraz, Margaret River, WA
- 2017 Phillip Shaw No: 17, Merlot, Cabernet Franc, Cabernet Sauvignon, Orange, NSW

BEER

- Young Henrys Natural Lager 4.2%, Newtown, NSW
- Young Henrys 'Stayer' Mid Lager 3.5%, Newtown, NSW
- Stomping Ground 'Gipps St.' Pale Ale 5.2%, Collingwood, VIC
- Brouhaha IPA 6.2%, Maleny QLD

CIDER

- Young Henrys 'Farmhouse' Cider 4.6%, Newtown, NSW

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